

## The Chef's Table

### Italian Country Style Salad

Enough mixed greens for eight salad plates, (it only takes a small handful for each plate.)

4 Roma tomatoes sliced into four wedges each

8 Kalamata olives (pitted is recommended, but you'll have to pit them yourself)

8 Slices Prosciutto ham, rolled up

16 Slices pepperoni or hard salami (2 for each plate)

8 radishes, flowered (cut and spread like it was a flower, but still in one piece)

8 Peperoncini peppers

16 Small to medium button mushrooms, cleaned with stems cut off to base of button

(May score for appearance – may also use Crimini)

8 Green onions (pencil sized are best)

1 Cucumber (peeled and sliced length wise into 2"-3" long pieces –may be seeded if desired)

8 Small celery sticks (about 2"-3" long)

Freshly grated Parmesan Cheese

Johnny's Salad Elegance (Available on line if not in your local store.)

Freshly ground pepper

Italian Salad dressing (Yours, mine or anyone else's)

Neatly place a small handful of washed and dried mixed greens on each salad plate. Then begin placing each individual item on top of the greens to create a pleasant looking presentation, reserving the last four ingredients for later application. Cover with plastic wrap and refrigerate until about ten minutes before serving. Though you do not want to serve this salad at room temperature, you also do not want to serve it ice cold! Chilled is best here. Just before serving, dress each salad with a small amount of the Italian dressing followed by sprinkling a little Johnny's Salad Elegance on everything, including the plate, this makes for a very nice look. After dressing and spicing the salad top it with the freshly grated Parmesan Cheese. Offer each guest some freshly ground pepper as a finishing touch.

This is great served with any form of toasted Italian bread or bread sticks.